

duendé

DEGUSTATION MENU w MATCHED VINO

oyster natural with shallot vinaigrette
HEREDEROS DE ARGÜESO 'Reserva Familia' Manzanilla, JEREZ – SPAIN

jamón serrano
fresh market fish, jellied tomato broth, avocado mousse, chilli, citrus g
FUNÁMBLE 'Equilibri Natural' BRUT NATURE NV CAVA, PENEDES - SPAIN

chargrilled octopus, chorizo, kipfler potato w alioli
spiced bean & mixed grain salad, crispy shallots, iceberg lettuce w yoghurt dressing g
'DUENDÉ' by Dani Sánchez '13 Uira NAVARRA - SPAIN 🍷

pork belly, spanish slaw w pomegranates g
baby cos lettuce, roasted cauliflower w manchego & chorizo crumb
BODEGAS CANOPY 'Castillo de Belarfonso' '13
Garnacha MÉNTRIDA - SPAIN

chorizo-spiced pork & veal meatballs, saffron labne, sesame seed
chickpea gnocchi, heirloom tomato, chimmi churri, chipotle butter & oaxaca g
CAUDEX 'Il CRIANZA Tempranillo RIOJA - SPAIN

doughnut balls with cinnamon infused vanilla ice cream & injected flavours
BODEGAS YUSTE 'Aurora' Pedro Ximénez JEREZ -SPAIN